

COURVERT *Snacks & Bites*

MARINATED OLIVES.....	\$7
VINEGAR POTATO CHIPS.....	\$23
<i>Jamón Ibérico</i>	
PÃO COM TOMATE.....	\$17
<i>Jamón Ibérico</i>	
SARDINE PATE TOAST.....	\$13
<i>Anchovy, Trout Roe</i>	
SALT COD FRITTERS	\$13
“THE CONE”.....	\$17
<i>Jamón Ibérico & São Jorge Cheese</i>	
JAMÓN DE IBÉRICO DE BELLOTA.....	\$49
<i>Hand Cut 100% Acorn Fed, 1.5 oz</i>	
CHEESE PLATE.....	\$23/\$41
<i>Selection of 2 or 4 Cheese</i>	
CONSERVA	MP
<i>Chef’s Selected Tin Fish, Pickles, Butter & Bread</i>	

BREAD & BUTTER

\$7

RESTAURANT **34** AND BAR

FROM THE FIREPLACE

BEETS ESCABECHE.....	\$15	MORCELA DE ARROZ.....	\$13
<i>Watermelon, Romesco</i>		<i>Portuguese Blood Sausage, Pineapple</i>	
PIRI PIRI CHICKEN.....	\$35	SHRIMP SAN MIGUEL.....	\$25
<i>Half Chicken, Vegetable Salad, Kumquat, Potato Chips</i>		<i>Coriander, Pimenton</i>	
		MARKET FISH.....	\$45
		<i>Eggplant, Anchovy, Portuguese Sauce</i>	

ARROZ *Rice for the Table*

DUCK.....	\$47	PAELLA.....	\$57
<i>Chouriço, Orange</i>		<i>Black Rice, Gulf Shrimp, Squid, Chourico, Saffron Aioli</i>	
VEGETABLE PAELLA.....	\$43		
<i>Artichoke, Mushrooms</i>			

PETISCO *Shareable*

THE PREGO.....	\$31
<i>Portuguese Steak Sandwich, Filet Mignon, Spanish Chorizo, Honey</i>	
BIFANA	\$13
<i>Pork Loin Sandwich, Pimenton Mustard</i>	
BACALHAU À BRÁS.....	\$21
<i>Salt Cod, Crispy Potato, Olive Add Caviar (\$34)</i>	
BATATAS BRAVAS.....	\$13
PORK & CLAMS	\$19
<i>Vegetable Pickle</i>	
TUNA TORO	\$21
<i>Gordal Olives, Portuguese Sauce</i>	

VERDURA *Vegetables*

TOMATOES.....	\$13
<i>Pepper “Nduja”, Tomato Vinaigrette</i>	
LETTUCE.....	\$13
<i>Jamón Vinaigrette & São Jorge Cheese</i>	
CARROTS.....	\$13
<i>Pine Nut Cream</i>	



PROPRIETORS: EMERIL & E.J. LAGASSE, CHEF DE CUISINE: CHRIS DOS REIS

20% SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 6 OR MORE 3% PROCESSING FEE
WILL BE ADDED TO ALL CREDIT CARD PAYMENTS